

Assoc. Prof. Kullanart Tongkhao

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Education

Ph.D. (Food Science), University of California, Davis

M.Sc. (Food and Nutritional Toxicology), Mahidol University

B.S. (Biotechnology), Mahidol University

Expertise

Food microbiology, Food safety, Risk assessment

Selected Works

1. Nampuak, C., & Tongkhao, K. (2020). Okra mucilage powder: a novel functional ingredient with antioxidant activity and antibacterial mode of action revealed by scanning and transmission electron microscopy. *International Journal of Food Science & Technology*, 55(2), 569-577.
2. Nasution, Z., Jirapakkul, W., Tongkhao, K., & Chanput, W. (2019, January). The Effect of Coconut Water on Adipocyte Differentiation and Lipid Accumulation in 3T3-L1 Cells. In *ANNALS OF NUTRITION AND METABOLISM* (Vol. 75, pp. 278-278). ALLSCHWILERSTRASSE 10, CH-4009 BASEL, SWITZERLAND: KARGER.
3. Cherdvorapong V, Tongkhao K. (2018). Antibacterial Activities of Green Mango Peel Extracts and Its Application in Fish Fillet. *Italian Journal of Food Science*, 46-50.
4. Treesuwan, K., Tongkhao, K., Tongchitpakdee, S., Jirapakkul, W., Khan, M. R., & Chonhenchob, V. (2018). Distribution of Microorganisms and Quality Changes of Commercial Trimmed Aromatic Coconut. *Italian Journal of Food Science*, 105-109.
5. Limwiwattana, D., Tongkhao, K. and Na Jom, K. 2015. Effect of Sprouting Temperature and Air Relative Humidity on Metabolic Profiles of Sprouting Black Gram (*Vigna mungo* L.). *Journal of Food Processing and Preservation*. 40(2016): 306-315.